

## White Turkey Chili

### Ingredients:

- 1-1/2 Cups onions, coarsely chopped
- 2 Cloves garlic, minced
- 1 Tablespoon olive oil
- 1 jalapeno pepper, minced
- 1 4-Ounce Can chopped mild green chilies
- 1 Teaspoon ground cumin
- 1/2 Teaspoon dried oregano
- 1/4 Teaspoon cayenne pepper
- 1/4 Teaspoon salt
- 1 Cup reduced-sodium chicken bouillon
- 1 19-Ounce Can white kidney beans (cannellini), drained and rinsed
- 2 Cups COOKED TURKEY, cut into 1/2-inch cubes
- 1/4 Cup fresh cilantro, coarsely chopped
- 1/2 Cup reduced-fat Monterey Jack cheese, grated



### Directions:

In 3-quart sauce pan, over medium-high heat, saute onions and garlic in oil 5 minutes or until onion is tender. Add jalapeno pepper, chilies, cumin, oregano, cayenne pepper, and salt. Cook 1 minute. Stir in bouillon, beans and turkey. Bring to boil; reduce heat and simmer, uncovered, 20 to 25 minutes or until slightly thickened. Stir in cilantro.

To serve, ladle into bowls and top with 2 tablespoons cheese.

Yield: 4

Recipe by The National Turkey Federation

[www.eatturkey.com/recipe/recipe.cgi/2/10857/](http://www.eatturkey.com/recipe/recipe.cgi/2/10857/)